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To use the Apparatus for total Immersion in Steam.

A light vessel, eighteen inches deep, well hooped, and made to fit at its wider end on the top of the bath, with an aperture for a tube for the bather to breathe through, and a glass sky-light, to obviate any objection against bathing in the dark; and also, an aperture for a thermometer in vapour bathing, or to admit a funnel when the apparatus is wanted to form a shower-bath.

To use the Apparatus as a Shower-Bath.

A tin vessel for holding the water is placed upon pivots, turning in grooves, and then suspended by a small cross-bar across the aperture of the upper part of the wine-pipe, and a circular curtain of linen or calico, from three to four feet deep, is fastened upon the outside of the lower rim of the upper or moveable part of the bath, which forms a complete shower-bath on the water being discharged from the tin vessel, through the numerous small holes of the cullender, on the person within the bath.

A curtain should also be used in steam-bathing, as it enables the bathers to dress and undress in the bath, with much delicacy and comfort.

To use the Apparatus as a Sudatory, or Warm Air Bath.

A tin box, in the form of a ring, is used for heating the bath as a stove; it contains about eight square feet of surface, and ought to be painted black, in order to increase its radiating powers; with an aperture for the steam tube, and an aperture to allow the escape of a portion of the steam into the air, and thereby to obviate the inconvenience of the lid of the boiler being forced off.

This part of the apparatus is of considerable importance, as it enables the bath not only to be used in certain cases as a stove-bath, but the whole bath may be speedily dried by its means, and thereby meet the more delicate feelings of some bathers, who may be obliged to use the bath after others.

Extract from the Report of the General Dispensary at Denbigh, for the year 1811.

Resolved, That the thanks of this meeting be given to Dr. Cumming, for his present of an Improved Vapour Bath, and that he be requested to publish an account thereof, it being well calculated, from its simplicity, cheapness, and efficacy, to bring into general use an agreeable and salutary practice, as well as a powerful remedy in many diseases well known in this country in former times, but till lately neglected, and in a manner forgotten.

On the culture of Summer Wheat, or Blé Tremois; by C. T. Skurray, Esq. of Alverdiscot, near Barnstaple.

(From the Transactions of the Society for the Encouragement of Arts, Manufactures and Commerce.)

At the present high price and scarcity of bread-corn throughout the kingdom, any attempt, however unsuccessful, to remedy these evils, will, no doubt, be considered of national importance; impressed with this idea, I beg leave to present to your Society, which professes the Encouragement of Agricultural Improvements, a specimen of the real Summer Wheat, (Triticum Æstivum) or Blé Tremois of the French, which I have grown with great success, for some years, at my farm in Devonshire. In a season like the last, had it been generally known and cultivated, we should now have but little cause to dread a famine, or depend on our enemies for the bread we eat. As the merits of this grain have been clearly ascertained and pointed out by that eminent botanist, Sir Joseph Banks, and many others, any thing which I can say in its favour, is therefore unnecessary; but as few practical farmers have leisure to read the voluminous writings on this subject, I will, if your Society should think it worthy of their notice, send you a brief account of my method of cultivating it.

For some years it has produced me *double per acre* the quantity of the common wheat; and this last season I fortunately sowed twenty acres, which were very productive, and a good sample, although forty acres of my Winter Wheat, nearly adjoining, were so blighted, or mildewed, as hardly to pay the wages of harvesting and thrashing. Two acres of my Summer Wheat produced sixty one bushels, which would have sold at 16s. per bushel, for bread; but having a demand for it for seed, it produced 20s. or £.61 besides the value of the straw. The common wheat, growing in the same field, was much blighted, and produced, from two acres only eleven bushels, which sold at market for 9s. or £4 9s.: and, in fact, all the common wheat in my neighbourhood is so bad in quality, and deficient in produce, as not to pay the expenses of growing it.

As I have no other object in view but to make known the merits of this valuable grain, I shall send you a small quantity as a specimen, which you will observe is in its rough state, as it was thrashed from the straw: of course, if skreened, the sample would be superior; and should your laudable Society express a wish that I should communicate to you the method I have adopted in growing it on my farm, if you will favour me with a letter to that effect, I shall have much satisfaction in forwarding such a communication as soon as possible. It is proper to observe, that there are many varieties of what are called Spring Wheat, some of which are grown in the North of Europe; but the variety I cultivate came originally from Jersey: it is a bearded wheat, and superior to any of the Spring Wheat hitherto known.

I send herewith a specimen of my Summer Wheat, in its rough unskreened state, and beg to observe, that it grew on a field of about eight acres; six acres of which were sown with common wheat, at Michaelmas, 1810; and the other two acres were sown the 20th April, 1811, with the Summer Wheat, the six acres were so much injured by the blight or mildew, as to be hardly worth the expense of harvesting; whilst the Summer Wheat was perfectly free from mildew or blight, and produced upwards of thirty bushels per acre. I have cultivated it for some years, and feel convinced, that if this variety of Summer Wheat was universally known among our practical farmers, the country might be rendered independent of foreign nations for a supply of bread-corn, the importance of which is evident I shall with much pleasure present your Society with a brief account of my mode of cultivating it, if they deem it worthy of notice; and I shall feel the highest satisfaction if my humble endeavours to introduce its cultivation to general practice should prove successful.

I beg leave to state briefly, some important considerations in favour of Summer Wheat. Viz.

1st. It may be sown with success so late as the 1st of May.

2dly. It requires no extra culture beyond other spring corn.

3dly. It is a better nurse to clovers, and grasses, than barley or oats.

4thly. It contains more nourishment than common wheat.

5thly. It yields (in soils unfit for winter wheat) a large increase.

6thly. The straw is excellent fodder for cattle, and superior to barley straw.

The above facts can be testified by many gentlemen and practical farmers in the North of Devon; but there are other material points to which I beg leave to call the attention of your Society.

The great sums paid to foreign nations for a supply of bread-corn, to support our population, might, by the cultivation of Spring Wheat instead of barley, be wholly saved to the country; the use of sugar in our distilleries might then be permitted, without detriment to the agricultural interests of Great-Britain; and those sacrifices which our landed proprietors are called upon to make for the support of our West India Colonies, would be unnecessary.

Mr. Coke, of Holkham, when he addressed the House of Commons on the Distillery Bill which passed recently, very justly observed, that the soil, and other circumstances, in various parts of the kingdom, were unfavourable to the culture of oats; and that the farmers were obliged to grow barley after turnips, which formed a great link in the Norfolk rotation. As Summer Wheat is known to succeed admirably after turnips, why should it not be cultivated in preference? There can be, in my opinion, no other cause, than is occasioned by the difficulty of procuring the genuine seed of the true Summer Wheat; for although there are upwards of forty varieties of this species, some are so inferior as to give little profit to the growers, which has unjustly got the whole species into disrepute with them. I beg to be understood that I do not by any means advise the culture of Summer Wheat in situations that are favourable to the Winter Wheat, unless by accident the young wheat should be destroyed, in which case I strongly recommend it as a certain means to avoid a dearth of bread-corn; nor do I intrude it on your notice as a new discovery, it having been known on the Continent of Europe for centuries: but however unaccountable it may appear, it is a grain that is but little known in most parts of this kingdom, among our practical farmers, on whom the country depends for subsistence. I do not hesitate to say, that if this grain had been generally cultivated last spring, bread corn would, at this moment, have been plentiful and cheap, the reverse of which is now well known. This grain is not subject to any distempers, nor does the blight affect it like common wheat; which alone, independent of every other consideration, is a sufficient inducement for me to recommend it. Its merits are well understood by the farmers in my neighbourhood, who have very wisely reserved their whole crop for seed, by which means a plentiful supply may be obtained another season. Owing to its present scarcity, the farmers are buying it at Barnstaple market, at one guinea per bushel.

I shall begin sowing fifty acres of it next week, and have no other object in pointing out its merits, but to see it brought into general cultivation, a matter (in my humble opinion) of great national importance.

All the information I am possessed of respecting Spring Wheat, has been acquired by my own experience, and that of the principal farmers around me, with whom, from its peculiar merits, it has become an ordinary crop of late years. I have found it thrive on various soils, but a loam, inclining to stiffness certainly suits its best; a light soil, however, if after turnips eaten off by sheep, will produce a good crop; and in this neighbourhood it is usually sown broadcast from the beginning of April to the first week in May. The common practice here is to sow it after a green crop, and if the land is in heart, it requires no manure; it ripens with us about the same time as the common winter wheat; it is not subject to the mildew, or rust; and, as the straw is slender, I always mow it with a scythe; by which means it is speedily harvested, and at a trifling expense. The usual crop of common wheat in this part of the country, is, on an average, fifteen bushels per acre; but the same fields which produce fifteen bushels of winter wheat, generally yield twenty-five bushels of Summer Wheat; and, in some cases, much more. The farm I occupy consists of nearly four hundred acres, of various descriptions of soil; on which, for three years past, owing to bad seasons, my common wheat has not averaged twelve bushels per acre, of a very inferior sample; whilst the Summer Wheat produced about twenty bushels per acre, of a good quality; and, in one instance, it yielded above thirty bushels per acre. The weight, in 1810, of a Winchester bushel, was rather more than 60lbs.; but last year, not above 58lbs. It sells in our markets for the same price as good red lammas wheat, and is eagerly bought by our millers.

Last year my crop of wheat consisted of forty-five acres of winter, and twenty of Summer Wheat; the winter corn was blighted so much as to be almost unfit for use, and the produce only six bushels per acre; the Summer Wheat, though growing partly in the same field with the other, was wholly free from blight, and yielded, from one acre, which was thrashed separately, thirty-one bushels, of the same quality as that which I had the honour of presenting, as a specimen, to your Society. The grass seeds, sown with it, thrive admirably, as it is less likely to lodge in bad weather than other spring corn.

In 1809, I made the following experiment with the Summer Wheat.

About the 4th of May I sowed part of a field of nine acres with barley, and the other part with Summer Wheat; the land was poor, and not well worked.

	£.	s.	d.
The barley produced seventeen bushels per acre, which I sold for 4s. 9d. per bushel, and it produced me, per acre.........	4	0	9
The summer wheat yielded twenty-one bushels, of a good sample, and sold for 14s. per bushel, or per acre——.........	14	14	0
Superiority in favour of the Summer Wheat, per acre,...	£.10	13	3

In 1811, I sowed a field with barley the beginning of May, except one acre, which being wet ground and poor, was sown with Summer Wheat, for experiment; the barley produced not quite twenty bushels per acre, which sold, in December last, for 6s. 6d. per bushel; and the acre of Summer Wheat produced thirty bushels and two pecks, which sold for 20s. per bushel, a few weeks ago.

	£.	s.	d.
Produce of the barley, say.........	6	10	0
Do. of the Summer Wheat,...	30	10	0
Balance in favour of the wheat, per acre........................	£.24	0	0

The same year, in a field of eight acres, seven acres were in common wheat; and about the end of April I sowed the other acre with the Summer Wheat: the winter wheat was struck with rust, so as to be hardly worth harvesting; but the Summer

Wheat produced thirty bushels from the one acre, the sample similar to that your Society did me the honour to accept.

The following Certificates were received.

This is to certify, that I have grown the Summer Wheat for three years with great success, and intend to cultivate it on a much larger scale this season, in consequence of having a more productive crop than the original produce of this county. I also sold it one day this season publicly in the market, to a miller, for 2s. per bushel more than the common white wheat: it weighed 60¾lbs. per bushel; it produced me twenty-eight Winchesters per acre: the common productions of this country wheat yielded nineteen bushels, grown in the same field the last season, and weighed the same.

W. Tyeth.

Pill Head, April 21, 1812.

The certificate of William Tyeth, Esq. of Pill Head House, near Biddeford, is from a gentleman who possesses a very correct judgment on every subject connected with agriculture, and who farms a considerable estate of his own in the most improved manner.

This is to certify, that I have cultivated the Summer Wheat for four years, and find the produce superior to the other wheats. I have sown it throughout the month of April, in general after turnips and potatoes; and it is ripe about ten days or a fortnight after the wheat that is sown at Michaelmas. The baker that I have dealt with for upwards of twenty years, has preferred it to the common red wheat; the weight per bushel is about 60lbs.; I clover the ground at the same time as with other spring crops, which I find to answer extremely well.

Leo. Wood.

South-Cott, April 22, 1812.

This is to certify, that I have cultivated the Summer Wheat, and have found it to answer extremely well, particularly this last season, and think it a valuable wheat. I am convinced that I had more bushels per acre of that wheat this season, than I should have had of any other wheat in the same ground. It was totally free from rust, and all my other wheat was much rusted, particularly in the adjoining field.

John Dene.

Horwood, April, 22, 1812.

Mr. Wood is an opulent farmer, near Biddeford; Mr. Dene a respectable clergyman, who is proprietor of a good estate, part of which he farms himself, in this neighbourhood.

Method of making a clear and limpid Copal-varnish, that preserves from Rust, instruments of Steel, Copper, Brass, &c.; by M. Geitner.

(From the Journal der Fabriken.)

The pieces of copal should be white, transparent, and without any remains of the external coat. They must be broken into small pieces, and a glass bottle half filled with them; then pour thereon rectified sulphuric ether, until the bottle is quite filled, then close it with a stopper, and leave it at rest for twenty-four hours in a moderate temperature.

At the end of the twenty-four hours, the pieces of copal will be sensibly swelled, and reduced to a sort of jelly. The stopper must be drawn out, the aperture of the vessel covered over with a piece of linen, and then it must be inverted, in order that the ether which contains a little dissolved copal, may run through the linen into another vessel.

When all the ether has run out through the linen, the glass vessel is to be returned to its first position, and entirely filled with essential oil of rosemary. It must then be well stopped, and put by in a place of moderate temperature for a few days, in order to be used as a varnish in the following manner. It must be observed, that the oil of rosemary, which is naturally yellow, is almost entirely discoloured by the copal, so that the solution becomes perfectly limpid and colourless.

The instruments or tools of steel, copper, brass, or any other metal to which this varnish is applied, must be previously rubbed with the polishing powders, which I shall here describe.

I. *A polishing Powder for Steel.*

Iron is dissolved in aquafortis by a gentle heat, and the solution, evaporated to dryness, leaves a very fine red powder. Boiling water must be six or eight times poured over it, in order to edulcorate it, then thrown on a filter, and dried lastly by a gentle heat.

II. *For polishing Copper and Brass.*

Is made with aquafortis and copper